



## Stuffing Balls

*makes 3*

1 T butter  
1 T onion, diced  
1 T celery, diced  
1 cup of soft white bread cubes  
1 T dry cranberries  
1 T egg beaters  
1 T vegetable broth  
½ t dried parsley  
¼ t salt  
pinch black pepper

Preheat oven to 375 degrees.

Line a small cookie sheet with parchment paper, or spray a cake pan with cooking spray.

Saute celery and onion in 1 T butter until soft and fragrant. Set aside to cool.

In a medium bowl combine remaining ingredients, using a fork to mash together. Add cooled vegetables and combine.

Diving stuffing into thirds and taking ⅓ at a time, roll it into a ball (with dampened hands if necessary). Place balls on cookie sheet and bake for 12-15 minutes until set and golden.

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